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## Lithuania

### Food and Agricultural Import Regulations and Standards

### Country Report

**2006**

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**Report Highlights:**

This report covers export certificates required by Lithuania, which differ from EU certificate requirements.

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Includes PSD Changes: No  
Includes Trade Matrix: No  
Unscheduled Report  
Warsaw [PL1]  
[LH]

Lithuania has fully implemented all EU regulations regarding export certificates. For information on export certificates relevant to the EU, please see GAIN report E35010.

Certificates must be in the official language of Lithuania, which is Lithuanian. There are some additional Lithuania specific requirements outlined in this report.

### **QUALITY REQUIREMENTS FOR CREAM AND CREAM BY-PRODUCTS**

This Document lays down compulsory quality requirements for cream and its by-products placed on the market (CN codes 0401 and 0403).

The requirements have been drawn up pursuant to the following legislation and documents:

Directive 98/34/EC of the European Parliament and of the European Council of 22 June 1998, laying down a procedure for the provision of information in the field of technical standards and regulations;

EC Regulation No. 1898/87 of 2 July 1987 on the protection of designations used in the marketing of milk and milk products (as last amended by EC Regulation No. 222/87 of 22 December 1987);

Technical regulation on the use of milk terms, approved by Order No 156 (Official Gazette, 2000, No 42-1214; 2004, No 63-2281) of the Minister of Agriculture of the Republic of Lithuania of 22 May 2000.

Standard CODEX STAN A-9-1976 of the Codex Alimentarius Commission, revised 1 January 2003, cream and cream by-products.

Compulsory requirements apply to cream and its by-products which conform to the concepts in Chapter II, and which are intended for direct consumption or processing. All goods imported from EU member states or states in the European Economic Area are allowed unrestricted access to Lithuania's marketplace. If they were produced in a member state of the EU or the European Economic Area by legitimate means, or if they were legitimately imported to these states from third countries and their sale is permitted in that state, it will be allowed access to Lithuania's marketplace.

Restrictions on the free movement of goods should be justified, if an equivalent level of protection is not ensured, or on grounds of public morality, public policy or public security, protection of health and life of humans, animals or plants, protection of national treasures, possessing artistic, historical or archaeological value and protection of industrial and commercial property then such restrictions are justified.

### **CONCEPTS**

Cream shall be a fluid milk fat-skim milk type of emulsion, with no less than 10 percent fat, separated from milk by physical means. Regenerated cream shall be cream as defined in Point 2.1 of these Compulsory Requirements, obtained by adding or not adding drinking water to dehydrated or concentrated milk products. Reconstituted cream shall be cream as defined in Point 2.1 of these Requirements, obtained by adding or not adding drinking water to milk fat and dry non-fat milk matter. Cream products shall be milk products, produced by processing cream, regenerated cream and/or reconstituted cream in appropriate ways and means, with the aim of obtaining products with the features defined below:

Whipping (whippable) cream shall be fluid cream, regenerated cream and/or reconstituted

cream for whipping. It must be prepared in such a way that it facilitates the whipping process. Whipped cream shall be fluid cream, regenerated cream and/or reconstituted cream, into which air or inert gas is introduced in such a way that the milk fat-skim milk emulsion remains undamaged;

Fermented cream shall be a milk product with no less than 10 percent fat, obtained by souring cream, regenerated cream and/ or reconstituted cream using appropriate microorganisms whose activity reduces pH and increases coagulation. If certain microorganisms are indicated directly or indirectly when labelling, they must be lively and active in the product, and an abundant amount must remain for the product's minimum period of durability. If after souring the product is heat treated, the requirements regarding microorganism vitality shall not apply.

## COMPOSITION AND QUALITY REQUIREMENTS

Milk, which satisfies the Requirements for the production of raw milk, heat-treated drinking milk and milk-based products, approved by Order No. B1-217 (Official Gazette, 2004, 65-2338) of the Director of the State Food and Veterinary Service of 17 March 2004 shall be used to produce cream and cream by-products.

Regenerated or reconstituted cream shall be produced using products obtained from milk: butter, satisfying EC Regulation No. 2991/94 of 5 December 1994 laying down standards for spreadable fats, concentrated butter, satisfying requirements, laid out in EC Regulation No. 429/90 of 20 February 1990 on the granting by invitation to tender of an aid for concentrated butter intended for direct consumption in the European Community (as last amended by EC Regulation No. 124/1999 of 20 January 1999), milk powder (dry milk), satisfying the technical regulation on dehydrated preserved milk intended for human consumption, approved by Order No. 188 (Official Gazette, 2000, No. 52-1514; 2003, No. 38-1747) of the Minister of Agriculture of the Republic of Lithuania of 19 June 2000, and drinking water, satisfying Lithuanian Hygiene Standard HN 24:2003 "Drinking water safety and quality requirements", approved by Order No. V-455 (Official Gazette, 2003, No. 79-3606) of the Health Minister of the Republic of Lithuania of 23 July 2003.

Buttermilk may be used to produce cream products defined in Points 2.4.1-2.4.3 of these compulsory requirements and may be concentrated and/or dehydrated.

Permitted ingredients:

Products, produced exclusively from milk or whey, in which any type of milk protein (including casein and whey protein products, concentrates and a combination of all of these) constitutes no less than 35 percent by weight. These products may be used as thickeners or stabilizers, while ensuring that only an amount which is functionally essential is added, not exceeding 20g/kg, and only once has it been established whether other stabilizers or thickeners referred to in Chapter IV of these requirements have been used.

Gelatine and starch may also be used as stabilizers, while ensuring that the amount added does not exceed that which is functionally necessary and that it is established whether other stabilizers or thickeners referred to in Chapter IV of these requirements have been used.

Sour cream (2.4.3) is soured using pure lactococcus and streptococcus cultures of lactic acid. Other microorganisms may be added in addition to specific souring cultures.

Slug ferment and other ferments suitable for coagulation may also be used to produce sour cream (2.4.3), helping it to achieve the desired consistency; sodium chloride (table-salt).

## FOOD ADDITIVES

Approved food additives and the amounts used must satisfy the requirements referred to in Lithuanian Hygiene Standard HN 53:2003 "Approved food additives", approved by Order No. V-793 (Official Gazette, 2004, No. 45-1491) of the Minister of Health of the Republic of Lithuania of 31 December 2003. Only those food additives which are referred to in the Point "for fermented milk products" may be used in the production of sour cream, once their heat treatment has been evaluated.

Stabilizers, acidity regulating substances, thickeners and emulsifiers (pure or mixtures) shall be used to ensure the product's stability and the emulsion's consistency, following an evaluation of its fat and the duration of consumption. In laying down the duration of consumption, special attention must be paid to the heat treatment regimes used, as some products pasteurised in the minimum regime do not require certain additives.

## HYGIENE AND CONTAMINATION

Cream and its by-products must be produced, stored, transported and sold in accordance with Lithuanian Hygiene Standard HN 15:2003 "Food Hygiene", approved by Order No. V-392 (Official Gazette, 2003, No. 70-3205) of the Health Minister of the Republic of Lithuania of 1 July 2003 and the requirements for the production of raw milk, heat-treated drinking milk and milk-based products, approved by Order No. B1-217 (Official Gazette, 2004, 65-2338) of the Director of the State Food and Veterinary Service of 17 March 2004.

The concentration of contaminant and pesticide residues must not exceed the highest permitted level laid down in Lithuanian Hygiene Standard HN 54:2003 "Foodstuffs. Maximum permitted concentration of contaminants and pesticide residues", approved by Order No. V-773 (Official Gazette, 2004, No. 45-1487) of the Health Minister of the Republic of Lithuania of 24 December 2003.

Radioactive contamination must not exceed the levels laid down in EC Regulation No. 3954/87 of 22 December 1987 laying down maximum permitted levels of radioactive contamination of foodstuffs and of feedingstuffs following a nuclear accident or any other case of radiological emergency (as amended in EC Regulation No. 2218/89 of 18 July 1989), EC Regulation No. 944/89 of 12 April 1989 laying down maximum permitted levels of radioactive contamination in minor foodstuffs and of feedingstuffs following a nuclear accident or any other case of radiological emergency, and EC Regulation No. 2219/89 of 18 July 1989 on the special conditions for exporting foodstuffs and feedingstuffs following a nuclear accident or any other case of radiological emergency.

## LABELLING

Cream and its by-products shall be labelled in accordance with the regulations for the labelling and price-marking of items for sale (goods) in the Republic of Lithuania, approved by Order No. 170 (Official Gazette, 2002, No. 50-1927) of the Minister of Agriculture of the Republic of Lithuania of 15 May 2002, Lithuanian Hygiene Standard HN 119:2002 "Marking of food products", approved by Order No. 677 (Official Gazette, 2003, No. 13-530) of the Minister of Health of the Republic of Lithuania of 24 December 2002, and points 12-16 of the provisions of these requirements.

The name of cream and its by-products must describe the product, must not mislead the consumer and must correspond to the concepts laid down in Chapter II.

A product in which part of the milk fat is substituted with vegetable fat must not be called

cream (or sour cream). In such cases the name of the product being sold must be "cream (or sour cream) and vegetable fat mixture".

When labelling sour cream (2.4.3), the specific ferment cultures used to sour it may also be indicated, e.g. "Acidophilin", "Kefir" or "Kumys".

When labelling cream and its by-products produced by regenerating or reconstituting milk constituents, as referred to in points 2.2 and 2.3 of these requirements, "regenerated cream" or "reconstituted cream" must be written on the label, so that the consumer is not misled due to the absence of such wording.

If heat treatment has been applied, this must be displayed either in the name of the foodstuff on sale or on a clearly visible part of the label. If sour cream has been heat treated following souring, then this must be shown on the label.

In all cases the fat content of cream and its by-products, expressed in percent by weight, must be displayed.

### **SAMPLING AND ANALYSIS METHODS**

Samples are taken according to LST EN ISO 707 "Milk and milk products. Sampling rules".

Fat is determined according to LST EN ISO 2450 "Cream. Determination of fat content. Gravimetric method" or LST 1275 "Milk and milk products. Methods used to determine fat".

Protein is determined according to LST EN ISO 8968-1 "Milk. Determination of nitrogen. Part 1. Kjeldahl method" or LST IDF 20B "Milk. Determination of nitrogen"

Dry matter is determined according to LST ISO 6731:2002 "Milk, cream and condensed milk. Determination of total dry matter (reference method)."

Titrateable acidity is determined according to LST ISO 11869 "Yogurt. Determination of titrateable acidity. Potentiometric method".

Specific ferment microorganisms are determined according to ISO 7889 "Yoghurt. Calculation of units forming colonies of characteristic microorganisms. Determination of the number of colonies at 37 °C" and ISO 9232 "Yoghurt. Identification of characteristic microorganisms (lactobacillus delbrueckii subsp. bulgaricus and streptococcus thermophilus)"

COMMENT: Cream and its by-products may also be analysed by other known methods which are of equal accuracy, as laid down in EC Regulation No. 213/2001 of 9 January 2001 laying down detailed rules for the application of EC Regulation No. 1255/1999 as regards methods for the analysis and quality evaluation of milk and milk products and partially amending regulations NO 2771/1999 and No. 2799/1999, Article 3.

### **NATIONAL REQUIREMENTS (quality and special labeling)**

#### Dairy

The order of the Minister of Agriculture, No. 210 of 20 may 1999 (Parliamentary records, 1999, No. 46-1147; 2004, No. 65-2318) on the quality requirements for fermented cheese (according Codex general standard for cheese, Codex Stan A-6-1978, Rev. 1-1999, amended 2003).

The order of the Minister of Agriculture, No. 210 of 20 May 1999 (Parliamentary records, 1999, No. 46-1147; 2004, No. 65-2318) on the quality requirements for processed cheese (according Codex general standard for named variety process(ed) cheese and spreadable process(ed) cheese, Codex Stan A-8(a)-1978; A-8(b)-1978; A-8(c)-1978).

The order of the Minister of Agriculture, No. 210 of 20 May 1999 (Parliamentary records, 1999, No. 46-1147) on the quality requirements for ice cream (on the basis of Codex general standard Codex Stan 137:1981).

The order of the Minister of Agriculture, No. 488 of 11 December 2002 (Parliamentary records, 2002, No. 119-5366; 2005, No. 61-2176) on the quality requirements for curd and curd products (on the basis of Codex general standard Codex Stan 221:2001 Group standard for unripened cheese including fresh cheese).

The order of the Minister of Agriculture, No. 3D-335 of 8 July 2005 (Parliamentary records, 2005, No. 90-3393) on the quality requirements for fermented milk products.

The order of the Minister of Agriculture, No. 3D-225 of 18 April 2005 (Parliamentary records, 2005, No. 52-1768) on the quality requirements for cream and cream products.

#### Meat and meat products

The general requirements for quality and labeling meat products were determined in Lithuania by Standard LST 1919:2003 meat products, which has been taken as obligatory by the order of the Minister of Agriculture of the Republic of Lithuania No. 3D-560 from 29 December 2003 On regulation of the meat products quality (Official Gazette, 2003, No 124-5651).

In accordance with this standard meat products must be classified by the composition (quantity of meat proteins, fats, meat substitutes, moisture) as well as according to the use of replacements (soy protein and etc.) of meat. The use of replacements is not allowed for extra class meat products regulated for first class and unregulated for second-class products.

The general requirements for quality and labeling fresh meat determined by Standard LST 1921:2003 porcine carcasses and cuts (identical UN/ECE/AGRI/135:1998) and LST L 1945:2003 bovine carcasses and cuts (UN/ECE/AGRI).

#### **Beverages**

Rules on description, production and presentation of fruit-berry wines, fruit-berry wine-based drinks and cocktails, approved by the Order of the Minister of Agriculture of the Republic of Lithuania of 25 May 2001 No. 171 on the approval of rules on fruit-berry wines.

Technical regulation on description, production and presentation of beer approved by the Order of the Minister of Agriculture of the Republic of Lithuania of 11 December 2002 No. 487 (new version of 28 January 2005 No. 3D-45) on the approval of the technical regulation on description, production and presentation of beer.

Technical regulation on description, production and presentation of cider approved by the Order of the Minister of Agriculture of the Republic of Lithuania of 8 April 2003 No. 3D-146 regarding the approval of the technical regulation on description, production and presentation of cider.

Technical regulation on description, production and presentation of mead and spirit drinks, produced from mead approved by the Order of the Minister of Agriculture of the Republic of Lithuania of 26 September 2003 on the approval of the technical regulation on description, production and presentation of mead and spirit drinks, produced from mead.

Technical regulation on terms, production and presentation of alcoholic cocktails, approved by the Order of the Minister of Agriculture of the Republic of Lithuania of 5 August 2003 No. 3D-322 on the approval of the technical regulation on description, production and presentation of alcoholic cocktails.

#### **APPENDIX I. GOVERNMENT REGULATORY AGENCY CONTACTS**

##### **The Ministry of Agriculture of the Republic of Lithuania**

Address: Gedimino av. 19 (Lelevelio str. 6 ), LT-2025, Vilnius, Lithuania

Tel.: +(370-5) 239 10 32; fax: +(370-5) 239 12 12

Email: [zum@zum.lt](mailto:zum@zum.lt)

Internet site: <http://terra.zum.lt>

##### **Ministry of Environment of the Republic of Lithuania**

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##### **State Food and Veterinary Service**

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